AMENDMENTS TO THE SPECIFICATION

In response to the Examiner's objection (page 7, line 35, replace "sump" with "stump"), please replace the first full paragraph on page 7 with the following amended paragraph:

Examples of relationships between parameters of processings and properties of slaughter products from poultry, viewed with regard to the added value, which may be mentioned are:

- a longer stomach emptying time than that which is required for emptying the intestinal tract costs approx. 0.2% meat per hour, with the associated loss of income against current meat prices;
- storing a prepared slaughter product for one night costs approx. 0.05% slaughter product, with the associated loss of income against the current slaughter product price. In addition, this costs space, depreciation, cooling energy, etc.;
- the selection of a specific slaughter product for a filleting processing leads to a higher yield, and therefore a higher profit in the case of heavier slaughter products;
- the working costs for obtaining a specific quantity of fillet are considerably lower for heavy slaughter products than for light slaughter products;
- separating waste with a low health risk from waste with a high health risk leads to a (low) profit for the waste with a low health risk (for use in animal fodder) as against (high) costs for waste with a high safety risk;
- the length of a stump affects the weight of the slaughter product in question, a longer stump providing a higher income and also leading to less trimming work for staff to carry out when removing legs, since tendons are removed better, thus saving on staff;
- the abdominal fat as waste material produces little income. The income is higher for human consumption, while a high yield is produced if it remains joined to a carcass and thus contributes to the weight of the carcass for the carcass price;
- the length of the neck stump can be kept short, with the result that the separated neck is longer and provides more income. On the other hand, the neck ~~sump~~stump can be kept long, contributing to the weight of the slaughter product to which it is joined. On the other hand, an excessive length is disadvantageous, since it may lead to damage to the packaging of the slaughter product;
- broken legs considerably disrupt a substantially mechanized leg removal process and require trimming work to be carried out by the staff. The value of the legs falls due to the actions having to be carried out by hand. However, the broken legs may also be separated from the unbroken legs upstream of a mechanical processing and can be processed by hand, resulting in the same high value as a mechanical processing. The broken legs may be added in a defined number or percentage to unbroken legs, according to the customer's specifications. It is thus possible to supply a defined quality;

- when cutting joints (for example at the knee joint, the shoulder joint or a wing joint), a specific setting of the corresponding cutting device provides the possibility of selecting whether to leave tendons on the joint. In this way, meat is able or unable to pull back from the joint during further processing, which has consequences for the quality of meat and the presentation of the slaughter products. Also, more weight on a relatively expensive slaughter product can provide a higher profit;

- slaughter products or groups of slaughter products which are contaminated with pathogens can be processed using a scalding process at high temperature or can have their skin removed. Slaughter products of this nature can be processed at the end of production in order to prevent contamination to healthy products.